

# PINEAU BLANC



**Country:** France

**Bottle size:** 750 ml

**Category:** Vin de liqueur **ABV:** 17 percent

## ELABORATION

**Age of product :** minimum 5 years old blend

**Cru :** PETITE FINE CHAMPAGNE - SINGLE ESTATE COGNAC

**Terroir :** Chalky, thin soils on top of soft chalk from the Cretaceous. Very high limestone content from the surface down. Montmorillonite clay provides our fertile soils with good structure and water reserve.

**Grape variety :** Ugni Blanc & Colombard

**Age of vines :** 25 to 80 years old, located at the top of a sunny hill

**Process :** Blending of 75% of fresh pressed jus and 25% of 1 year-eaux-de-vie.

Ageing in French oak casks from Limousin and Tronçais forests. All production on site.

## TASTING NOTES

Floral, with notes of apple, pear, fig, and honey. Serve chilled (8-10°C), as an aperitif or a dessert wine, pairs well with foie gras or cheese.

## DOMAINE DES BRISSENS DE LAAGE – THE BERTRAND FAMILY ESTATE -

In the heart of one of the two premier growing regions of Cognac, "Petite Fine Champagne", the Bertrand family has passed down from generation to generation, since 1731, the art of cultivating the vines.

The 82 hectares of vines extend over a landscape with abundant limestone to regulate water and protect the vines from drought. The high limestone content of the soil ensures a limited production from the vines, but of superior quality.

Single estate production, from grapes harvested exclusively in our vineyards, carries our personal guarantee of origin and authenticity.

## COGNAC BERTRAND

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